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BRISKET, PLATE, FLANK, AND FORESHANK PIECES

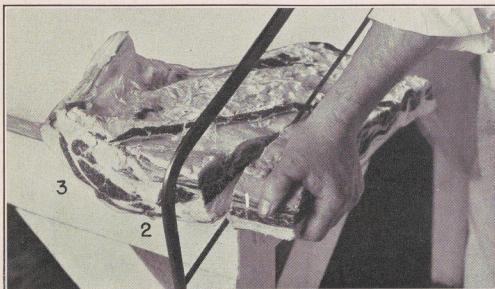
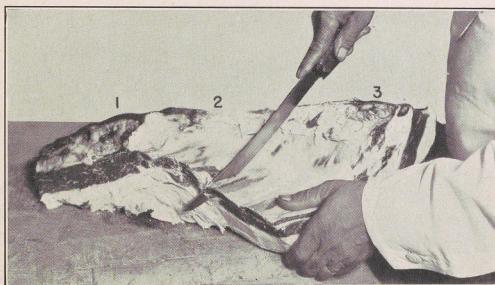
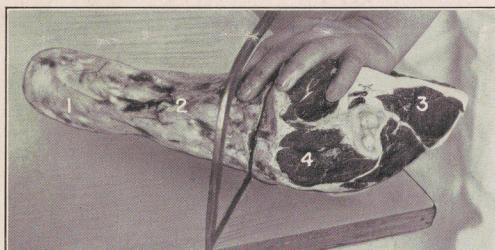


PLATE
(See chart 6.1, wholesale cut C)



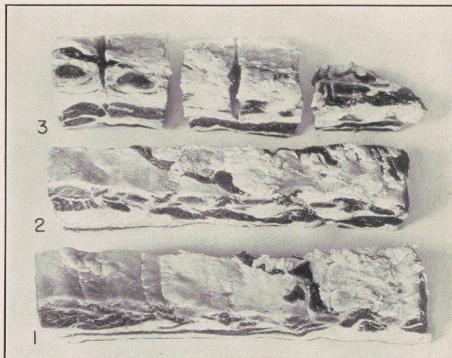
BRISKET
(See chart 6.1, wholesale cut A)



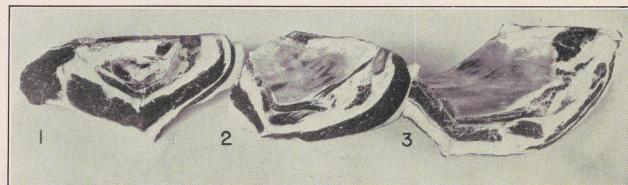
FORESHANK
(See chart 6.1, wholesale cut B)



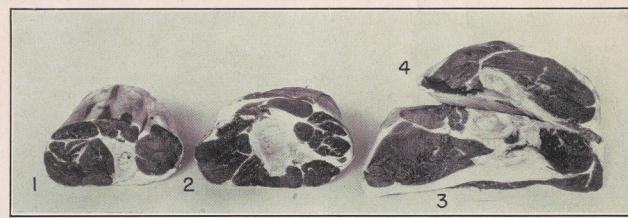
WHOLE FLANK
(See chart 6.1, wholesale cut E)



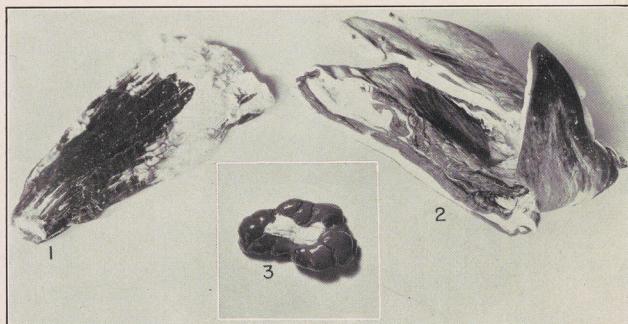
PIECES OF THE PLATE
1—Short ribs (next rib roasts)
2 and 3—Plate for stewing and braising



BRISKET CUT IN THREE PIECES
1—Front piece 2—Middle piece 3—Hind piece



CUT FROM FORESHANK
1—Pot roast or soupbones 2—Pot roast or soupbones
3 and 4—Pot roast end in two pieces



CUTS FROM FLANK AND A KIDNEY
1—Flank steak 2—Flank stew meat 3—Kidney

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Group No. 6.—Meat Identification (Chart No. 6.2). Group of seven charts. Price 15 cents. Issued 1939.